

BAR NIPPON

-ABOUT OUR BAR-

Presenting you 'real beauty' of Sake, Japanese fruits, these combinations.
Stop drinking commercialized sake.
Judge which is nice on your own by a lot of knowledge and experience.
Please enjoy various charm of Sake.

-Sake

Our sake is **the collection of Michelin starred chefs** in Tokyo.
You can find these sake only at premium restaurants.
In Singapore, here is the first place you can enjoy them.

-Fruits

Our fruits are all from Japan. You can eat and drink.
MIZUSAWA YASUHIKO who is the specialist of fruits cocktail creates
the amazing cocktail recipe of fruit and sake.

-Whisky

Please enjoy Japanese premium whiskies.



BAR

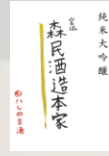


Japanese Sake & Fruits
BAR NIPPON

ハレの日酒

☆Harenohi-sake = Sake for special day☆

Most delicious and rare sake in Japan. You can enjoy these at only Michelin starred restaurants in Tokyo. You cannot find at liquor shops. We serve these for the first time in Singapore. You must try Harenohi-Sake



JAMPAGNE Junmai

Glass\$15/Bottle\$130

Sparkling sake.Dry and beautiful citrusy.Japanese style Champagne.

FRUITY:☆☆☆ DRY:☆☆☆ RICE TASTE:☆☆☆☆

鉄板焼き 本醸造 Teppanyaki Honjouzou

Glass\$14/Bottle\$88

Fruity and most dry sake! Dry index is +20(Highest)

FRUITY:☆☆ DRY:☆☆☆☆☆ RICE TASTE:☆☆☆

ハレの日酒 香坂酒造 本醸造 Kousaka Honjouzou

Glass\$15/Bottle\$90

Dry and powerful taste sake.

FRUITY:☆ DRY:☆☆☆☆☆ RICE TASTE:☆☆☆

ハレの日酒 カクテル 純米 Sake for cocktails Junmai

Glass\$20/720ml\$108/180ml\$33

Fruity and strong rice taste (made purely from rice).

FRUITY:☆☆☆ DRY:☆☆☆☆ RICE TASTE:☆☆☆☆

ハレの日酒 菱友醸造 純米 Hishitomo Junmai

Glass\$18/Bottle\$98

Beautiful citrusy and fragrance like white wine(made from only rice)

FRUITY:☆☆☆☆ DRY:☆☆☆ RICE TASTE:☆☆☆☆

ハレの日酒 森民酒造本家 純米 Moritami Junmai

Glass\$23/Bottle\$128

Smooth on the palate,great umami.Excellent balance(made purely from rice)

FRUITY:☆☆☆ DRY:☆☆☆ RICE TASTE:☆☆☆☆

ハレの日酒 森民酒造本家 純米吟醸 Moritami Junmaiginjou

Glass\$28/Bottle\$168

Japan's Michelin starrrd Sushi restaurants love this sake.

FRUITY:☆☆☆☆ DRY:☆☆☆ RICE TASTE:☆☆☆☆

ハレの日酒 山田っこり YAMADAKKORI Junmaidaiginjou

Glass\$40/Bottle\$250

Milky and sweet.Rare and thick sake.Made from only best part of rice,Highest rank in sake)

FRUITY:☆☆☆☆ DRY:☆ RICE TASTE:☆☆☆☆☆

ハレの日酒 森民酒造本家 純米大吟醸 Moritami Junmaidaiginjou

Glass\$40/Bottle\$250

Japan's Michelin starred Washoku chefs love it.They go and choose own tank of sake every year.Most delicious and rare sake in Tokyo now.Description of the taste is unnecessary.

You must try it.

FRUITY:☆☆☆☆☆ DRY:☆☆☆ RICE TASTE:☆☆☆☆☆

Cocktails

1,ハレの日酒カクテル -Harenohi-sake and Japanese fruits Cocktail-

MIZUSAWA YASUHIKO, he is the specialist of fruits cocktails and one of **the top bartenders** in Japan. He makes special Sake cocktails with Japanese delicious fruits.

HOKKAIDO

トマト Tomato Cocktail \$22
Harenohi-sake, Dry Gin, Apple, Lemon, Tomato juice, Honey, Baimakkuru
Punch cocktail with special Tomato "BIEI Yes!clean" from Hokkaido.



Tomato

メロン Melon Cocktail \$25
YAMADA, Brandy, Advocaat, Melon, Lemon, DASHI syrup
Creamy taste cocktail with the best Melon "FURANO" from Hokkaido.

スイカ Watermelon \$20
Harenohi-sake, Calvados, Watermelon, Corn syrup
Natural taste with premium Watermelon "RAIDEN" from Hokkaido.

OKINAWA

パッションフルーツ Passion fruit \$20
Harenohi-sake, Dry Gin, Passion fruits, Orange, Tea syrup
Beautiful citrusy and sweet with great Passion fruits from Okinawa.

パイナップル Pine Apple \$20
YAMADA, Vodka, Pine apple, Coconut milk, syrup
Sweet and creamy taste with beautiful Pine apple from Okinawa.

パパイヤ Papaya \$20
Harenohi-sake, Gold tequila, Papaya, Lime, WASANBON syrup
Fruity and attractive taste with amazing Papaya from Okinawa.



Melon

2,インターナショナルカクテル -International Cocktail (Our own Style)-

Gin & Tonic	each \$15	Balalaika	\$15
Gin Ricky		X.Y.Z.	\$15
Gin Back		Side car	\$19
Gimlet/Gimlet with soda		Negroni	\$17
White Lady			
Rum Caipirinha		雪国-Yukiguni-	\$17
Cuba Libre		Sake Mojito	\$20
		Japanese Classic Highball	
		whisky+\$1	

.....and others

Kindly approach our friendly bartenders

3,パンチ/シューター

-Punch style and Shooter style-

PUNCH of the day

Japanese fruits & some materials are putted n the Sake.You will have amazing experience.
JAMPAGNE is nice for the Base.

Single \$23
Share \$80
(3-5 persons portion)



SHOOTER of the day

After chewing the fruits,drink sake shot with the fruits.
Let's enjoy party time!!

Single \$8
2 shots \$15
4 shots \$24
10 shots \$50



Japanese Whisky & Others

Whisky

響 HIBIKI	\$22	響17年 HIBIKI 17Y	\$33
響21年 HIBIKI 21Y	\$64	山崎 YAMAZAKI	\$20
山崎12年 YAMAZAKI 12Y	\$29	山崎18年 YAMAZAKI 18Y	\$64
白州	\$20	白州12年 HAKUSHU 12Y	\$29
白州18年 HAKUSHU 18Y	\$64	余市 YOICHI	\$18
ニッカ カフェモルトNIKKA COFFEY MALT	\$28	竹鶴 TAKETSURU	\$15
宮城峡 MIYAGIKYO	\$22		

Add soda,ginger ale...\$1

Shochu

吟空 米焼酎 \$14(Add soda,green tea,water...\$1)

Beer

KIRIN DRAFT 1pt \$15

Wine

サントリープレミアム 甲州 Koshu	Glass\$15/Bottle\$80
サントリープレミアム マスカットベリーA Muscatberry A	Glass\$15/Bottle\$80

FOOD MENU

☆ JAPANESE APPETIZER

金平糖	\$4
Japanese small candy	
おかき	\$5
Japanese rice crackers	
えだ豆	\$6
Japanese green soybeans	
★珍味盛り合わせ	\$10
Japanese traditional finger foods for sake (Ray fin, Shell string, Dried squid)	
漬け物盛り合わせ	\$7
Japanese Pickles	
アサリの酒蒸し	\$8
Sake steamed Clams	
かぼちゃの煮つけ	\$6
Boiled Pumpkin	
じゃがバター	\$9
Baked potato with butter	
焼きトウモロコシ	\$8
Baked corn	
★明太もちチーズ焼き	\$12
Baked Rice cake with cod roe and cheese	



☆ FINGER FOOD

Snack & Nuts	\$4	Chicken Ham	\$5
Mascarpone & Crackers	\$8	Two type of cheese	\$8

☆ FRUITS

★Fruits Plate	\$20/half\$14	Fruits parfait	\$20
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☆ MEAL

★天然真鯛の鯛めし \$22

Wild caught seabream cooked with DASHI stock

From always fully booking restaurant SEIZAN



☆ From Other Shops in Japan Food Town

Under construction. Coming soon.